

Highland Restaurant

水 空

S U I K U U

PLATE MENU



The restaurant is inspired by the serene beauty of the highlands and offers innovative cuisine rooted in the delicacy of Japanese culinary traditions, featuring carefully selected ingredients from regions across Japan.

Take your time and unwind with dishes crafted from nature's bounty, paired with exquisite beverages born from Suntory's monozukuri craftsmanship.

※Menu items may change depending on ingredient availability and seasonal variations.

※We regret that we cannot accommodate food allergies, as we cannot completely eliminate the risk of cross-contamination.

※Images are for illustrative purposes only.

Wind Plate

A seasonal dining experience featuring: Seasonal potage, Two appetizers
Main dish of your choice, Seasonal takikomi gohan (Japanese-style seasoned rice)

3,500 yen

- Beverage Natural Mineral Water: Suntory Natural Water
- Chilled Potage of "Jun-Ama" Tomatoes
- Carpaccio of Cultured Sea Bream from Ehime with Seasoned Vegetables
- Hakushu bacon and zucchini tartine

Main Dish –
Please Choose One:

- ① Hamburger Steak of Apple-Fed Wagyu Shinshu Beef and Shinshu Rice Pork with Onion Chaliapin Sauce (+800 yen)
- ② Grilled Fuji Salmon with Highland Herb Cream Sauce
- ③ Roasted Daisen Chicken with Onion and Tomato Two-Layer Sauce Served with Grilled Vegetables

Seasonal Takikomi Gohan
(Japanese-style seasoned rice)
Spring: April-May Summer: June-July
Autumn: August-October

- (Spring) Rice cooked with Sakura Shrimp from Yui Fishing Port (Shizuoka) & Fava Beans
- (Summer) Rice cooked with Akashi Octopus & Ginger
- (Autumn) Rice cooked with Roasted "Omi Duck" & Burdock

Forest Plate

A seasonal dining experience featuring: Seasonal potage, Three appetizers
Main dish of your choice, Seasonal takikomi gohan (Japanese-style seasoned rice)

5,500 yen

- Beverage Natural Mineral Water: Suntory Natural Water
- Chilled Potage of "Jun-Ama" Tomatoes
- Carpaccio of Cultured Sea Bream from Ehime with Seasoned Vegetables
- Hakushu bacon and zucchini tartine
- Strawberry and Prosciutto with Hokkaido Mascarpone White Dressing

Main Dish –
Please Choose One:

- ① Hamburger Steak of Apple-Fed Wagyu Shinshu Beef and Shinshu Rice Pork with Onion Chaliapin Sauce
- ② Roasted Japanese Duck (Magret de Canard) with Black Garlic Miso and Citrus Sauce
- ③ Roast Black Wagyu Beef with Gravy Sauce Served with Grilled Vegetables

Seasonal Takikomi Gohan
(Japanese-style seasoned rice)
Spring: April-May Summer: June-July
Autumn: August-October

- (Spring) Rice cooked with Japanese bamboo shoots and young sardines
 - (Summer) Rice cooked with Roasted Japanese Conger (Hamo) from Hyogo and Nanko Ume (Japanese Apricot)
 - (Autumn) Rice cooked with Alfonsino and Salmon Roe from Shizuoka
- Dessert Hiruzen Kogen Jersey Ice Cream with Mascarpone and Green Tea Sauce Infused with Japanese Pepper

Earth Plate

Vegan-Friendly Plate

7,500 yen

※Our vegan dishes are prepared in the same kitchen as animal-derived ingredients.
While cooking utensils and equipment are shared, they are thoroughly cleaned.

- Beverage Natural Mineral Water: Suntory Natural Water
- Tomato Sauce with Chili Beans
- Vegan Caprese with Soy Cheese and Fresh Tomatoes
- Fresh Vegetable Salad with Soy Whipped Salt
- Vegan Meatballs with Demi-Glace Sauce
- Curry Rice with Beans and Root Vegetables
- Rich and Creamy Gâteau Chocolat

Kids' Plate

1,600 yen

- Beverage Natural Mineral Water: Suntory Natural Water
- Hamburger Steak
- Fried Shrimp with Tartar Sauce
- Omelet Rice
- Hakushu Bacon
- Fried Potatoes, Mini Tomatoes, Broccoli

(*All prices include tax.)

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S U I K U U

Highland Course

WELCOME

Beverage

Natural Mineral Water: Suntory Natural Water

STARTER

Chilled Potage of "Jun-Ama" Tomatoes

Terrine of Colorful Vegetables with Sour Cream

Hakushu Bacon and Zucchini Tartine

MAIN DISH

Fuji Salmon Mi-Cuit with Highland Herb Oil Sauce

Lobster Croquette with Crustacean Sauce

Roast Black Wagyu Beef with Gravy Sauce

SEASONAL RICE

Seasonal Takikomi Gohan (Japanese-style seasoned rice)

(Spring) Sakura Shrimp from Yui Fishing Port (Shizuoka) & Fava Beans

(Summer) Akashi Octopus & Ginger

(Autumn) Roasted Japanese Duck (Magret de Canard) & Burdock

DESSERT

Hiruzen Kogen Jersey Ice Cream with Mascarpone
and Green Tea Sauce Infused with Japanese Pepper

Lemon Green Tea

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S U I K U U

Suikuu Course

WELCOME

Beverage

Natural Mineral Water: Suntory Natural Water

STARTER

Chilled Potage of "Jun-Ama" Tomatoes

Terrine of Colorful Vegetables with Sour Cream

Hakushu Bacon and Zucchini Tartine

Strawberry and Prosciutto with Hokkaido Mascarpone White Dressing

MAIN DISH

Alfonsino Mi-Cuit with Highland Herb Oil Sauce

Croquette of Red Snow Crab with Tomato Sauce

Japanese Black Wagyu Sirloin Steak with Wasabi Soy Sauce
and Fresh Ground Pepper

SEASONAL RICE

Seasonal Takikomi Gohan (Japanese-style seasoned rice)

(Spring) Rice cooked with Japanese Bamboo Shoots and Young Sardines

(Summer) Rice cooked with Roasted Japanese Conger (Hamo)
from Hyogo and Nanko Ume (Japanese Apricot)

(Autumn) Rice cooked with Alfonsino and Salmon Roe from Shizuoka

DESSERT

Hiruzen Kogen Jersey Ice Cream with Mascarpone
and Green Tea Sauce Infused with Japanese Pepper

Lemon Green Tea

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S U I K U U

Hibiki Course

WELCOME

Beverage

Natural Mineral Water: Suntory Natural Water

STARTER

Chilled Potage of "Jun-Ama" Tomatoes

Terrine of Colorful Vegetables with Sour Cream

Hakushu Bacon and Zucchini Tartine

Strawberry and Prosciutto with Hokkaido Mascarpone White Dressing

MAIN DISH

Roasted Japanese Duck with Black Garlic Miso and Citrus Sauce

Alfonsino Mi-Cuit with Highland Herb Oil Sauce

Grilled Lobster with Shinshu Miso Hollandaise Sauce

Grilled Omi Beef with Wasabi Soy Sauce and Fresh Ground Pepper

SEASONAL RICE

Seasonal Takikomi Gohan (Japanese-style seasoned rice)

(Spring) Rice cooked with Japanese Bamboo Shoots and Young Sardines

(Summer) Rice cooked with Roasted Japanese Conger (Hamo)

from Hyogo and Nanko Ume (Japanese Apricot)

(Autumn) Rice cooked with Alfonsino and Salmon Roe from Shizuoka

DESSERT

Hiruzen Kogen Jersey Ice Cream with Mascarpone
and Green Tea Sauce Infused with Japanese Pepper

Iemon Green Tea